Book Information Sheet

Restaurant Service Skills: Training Book

Martin A & sabrina Keller

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About the Book

In this skills training book, important working techniques and helpful information, for the restaurant service, are described comprehensively and are featured with photographs. The accompanying DVD, with more than 40 videos, gives visual treatment of various working techniques.

This book contains valuable experience of a WorldSkills World Champion, national and international experts, examination experts and instructors. It is a book for the normal working day in the restaurant business and an ideal preparation tool for competitions and examinations. Various point of views and techniques described in this book combine international standards and accepted guidelines for associations.

Salient Features

Service forms und service methods
Arranging and working equipment
Basic service rules
Mise en place and napkin forms
Laying tables and various covers
Preparation and portioning of cold dishes
Filleting and cutting of fruit
Filleting and cutting of fish
Carving and cutting of poultry and meat dishes
Preparation and flambéing of various dishes
Preparing coffee beverages "Barista"
Preparing bar beverages and cocktail recipes
Technical terms
Recipes

Table of Contents

1. Indications for users
2. Service-methods and service-processes
3. Arranging and working equipment
4. Basic service rules
5. Preparation for service
6. Preparation and portioning of cold dishes
7. Filleting of fruit
8. Filleting of fish
9. Carving of meat and poultry
10. Flambéing and preparing of dishes
11. Portioning of cheese
12. Preparing coffee beverages
13. Preparing bar beverages
14. Technical terms
15. Recipes